



AN EQUAL OPPORTUNITY EMPLOYER – EQUAL OPPORTUNITY TO ALL REGARDLESS OF RACE, COLOR CREED, NATIONAL ORIGIN, ANCESTRY, SEX, MARITAL STATUS, DISABILITY, RELIGIOUS OR POLITICAL AFFILIATION, AGE OR SEXUAL ORIENTATION.

IT IS AN OBJECTIVE OF THE STATE OF CALIFORNIA TO ACHIEVE A DRUG-FREE WORKPLACE. ANY APPLICANT FOR STATE EMPLOYMENT WILL BE EXPECTED TO BEHAVE IN ACCORDANCE WITH THIS OBJECTIVE BECAUSE THE USE OF ILLEGAL DRUGS IS INCONSISTENT WITH THE LAW OF THIS STATE. THE RULES GOVERNING CIVIL SERVICE AND THE SPECIAL TRUST PLACED IN PUBLIC SERVANTS.

CLASSIFICATION: Food Service Technician II (2193)
Full-Time, Permanent
\$2070.00 - \$2516.00 per month

LOCATION: Dietary & Food Service

FINAL FILE: CONTINUOUS

DUTIES & RESPONSIBILITIES:

The predominant duties for this position include, but are not limited to:

General Statement of Duties

- Performs various duties in the preparation and serving of meals in the Main Dining Room and in the cleaning and maintenance of equipment in the work areas.
- Reports directly to Food Service Supervisor II and Food Service Supervisor I on duty.
- Must be able to interpret and communicate effectively (verbally and in writing) with supervisors, staff and home members.
- Must have a willingness to work with the resident population.
- Must posses and maintain sufficient strength, agility, endurance and sensory ability to perform the duties contained in this duty statement. Usual duties include but are not limited to standing and walking for long periods of time. Bending, stooping, twisting, reaching, grasping, pushing and pulling carts and lifting loads. Must be able to operate kitchen and dining room equipment and appliances.

Typical Working Conditions

- Work area contains several large pieces of industrial food service equipment. Contact with Home Members with unpredictable behavior.
- Potential exposure to communicable diseases, body fluids, pesticides and cleaning chemicals.
- Possibility of working extended hours or varying shifts.
- Work area is primarily hot and humid. Other areas are refrigerated or air conditioned.
- Work area is performed inside 98% of the time with the exceptions of emptying garbage, cardboard or delivering foods to sections.
- Work area can be very wet when assigned to dish room, pot room or cleaning stations.
- Work area can also involve grease that comes from pans delivered to the pot room. Some of these pans are hot so there is the potential for burns.
- Work area is continuously busy, noisy and full of odors.

Duties

- Maintains HACCP Principles, uniform food handling practices and standards of safety and sanitation.
- Lead worker in the dining room
- Instructs, directs, leads, communicates, coordinates duties of the day and works with food service staff.
- In accordance with therapeutic menu, dietitian and supervisors instructions accurately serves meals, nourishments and secondary meal items. Prepares and serves beverages.
- Safely operate, clean and maintain food service equipment.
- May act as Cook's helper to assist in simple preparation and modification of food.
- May relieve cooks by performing routine operations such as stirring food, preparing pans for cooking, toasting bread products, fries eggs, or grinding meat as required.
- Pans up, covers, labels, dates and refrigerates food items. Properly handles leftover food items as per supervisors or cooks instructions. Weighs portion controlled items according to instruction.
- May deliver food to hospital kitchen in the event of an emergency. In the event that there is no meals on wheels delivery driver may fill in.
- Cleans and sanitizes tables and chairs in the dining room. Cleans and sanitizes dishes, silverware glasses, cups and pots and pans. Empties garbage from all main kitchen/main dining room spaces. Cleans and sanitizes all assigned workstations.
- Notifies cooks or supervisors immediately if there is something missing or running low on the service line.

Sanitation & Safety

- Lifts, loads, carries and transports food and supplies using good body mechanics.
- Checks and records food temperatures, refrigeration and freezer unit temperatures, dish machine temperatures and the level of the quaternary sanitizer in the pot room.
- Cleans and sanitizes equipment. Sweeps and mops up any spills of food or liquid that can become a safety hazard.
- Follows departmental guidelines for the proper handling and storage of food and supplies.
- Practices good personal hygiene.
- Wears approved hair covering and aprons. Follows dress code.
- Uses cleaning and sanitizing chemicals according to manufacturers directions and (MSDS) Material Safety Data Sheets. Never mixes chemicals together.

- Reports any unsafe or unsanitary conditions immediately to supervisor on duty.

Other Assignments & Activities

- Completes and keeps current daily food orders.
- Completes and keeps current meals on wheels program for home members.
- Completes and keeps current nourishment/ensure lists.
- Maintains all other daily reports and records as assigned.
- Works at various sites as needed to meet staffing requirements.
- Attends and participates in on going department and facility training.
- Is familiar with the Veterans Home Policy "Veterans First" and the standards of conduct.
- Understands and practices good customer relation skills and maintains good relationships with peers, home members, personnel from other areas and in all public contacts.
- Maintains an environment, which protects the rights, dignity confidentiality and physical/emotional well being of the Home Members at all times.

WHO MAY APPLY:

Applications will be accepted from individuals with permanent State Service in the class of Food Service Technician II, or working in a class eligible for lateral transfer, reinstatement or list eligibility to this class. Priority consideration will be given to candidates on the SROA list. Applications will be subject to screening and only the most qualified will be interviewed.

HOW TO APPLY:

Candidates should submit a State Application (Std. 678) and resume to:

VETERANS HOME OF CA – YOUNTVILLE
HUMAN RESOURCES – TESTING UNIT
110 CALIFORNIA DRIVE
YOUNTVILLE, CA 94599-1414

INQUIRIES:
VOICE: (707) 944-4550
TDD: (707) 944-4560
www.cdva.ca.gov
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